



# Virginia Green Restaurants

Profile:



## Blue Mountain Brewery Afton, Virginia

**Virginia Green** is the Commonwealth of Virginia's campaign to promote environmentally-friendly practices in all aspects of Virginia's tourism industry. **Virginia Green** has established "core activities" specific to each sector of tourism, and these practices are considered the required minimum for participation in the program. However, **Virginia Green** encourages its participants to reduce their environmental impacts in all aspects of their operations; and this profile provides a full list of all their "green" activities. These are the activities that guests / customers can expect to find when they visit this facility.

### Blue Mountain Brewery

Blue Mountain Brewery and Hops Farm is a farm brewery, growing their own hops. Stop by and sample the fine, small-batch beers, enjoy a salad, sandwich or cheese plate from the kitchen, see the hops vines, or tour the brewing facility.

**Virginia Green Activities.** When visiting Blue Mountain Brewery, you can expect the following practices:

#### CORE ACTIVITIES for Restaurants

- ☒ **Recycling and Waste Reduction.** Glass bottles must be recycled by Green Restaurants, but other recycling is highly encouraged as well.
  - Recycle: Glass, Steel Cans, Aluminum Cans, Plastic, Office Paper, Toner Cartridges, Newspaper, Cardboard, Packing Supplies
  - Return bread boxes for reuse
  - Fill up growlers-to-go so customers can reuse bottles
  - Offer customers the option of returning 750 ml bottles for sterilization and reuse
  - Donate excess foods from events
  - Effective food inventory control to minimize wastes
  - Locally grown, organic and sustainable-grown foods
  - Screen-based ordering system
  - Encourage suppliers to minimize packaging and other waste materials
  - 2-sided copying and printing
  - Electronic correspondence and forms
  - Use "green" cleaners
  - Purchase durable equipment and furniture
  - Use of latex paint
  - Preventative maintenance on all vehicles and equipment
  - Last in/first out inventory
  - Use least toxic materials

- ☑ **Styrofoam and Disposables Reduction.** Green Restaurants should reduce if not eliminate the use of Styrofoam and disposables. If you must use disposables, use products that are bio-based, paper, or recyclable.
    - Disposable containers made from recycled content materials
  - ☑ **Grease Recycling.** Grease should be collected and recycled. Grease filtering companies can also greatly reduce the amount of grease waste.
    - No grease used
  - ☑ **Water Efficiency.** Restaurants should have a “plan” for conserving and using water efficiently.
    - Track overall water usage and wastewater
    - Preventative maintenance of drips and leaks
    - Encourage dry cleanup over water-based
    - Effective landscape management plan
    - Cisterns, drip-line irrigation, and rain barrels
    - Rain barrels are directly connected to irrigation system for hop farm
    - Effective storm water management
    - Vegetative buffers around streams and ponds
  - ☑ **Energy Conservation.** Green Restaurants should have a “plan” in place to reduce overall energy consumption.
    - Track overall energy bills
    - Purchase **EnergyStar** computers and appliances
    - Use of natural lighting
    - High Efficiency Heating and Air Conditioning (HVAC)
    - Scheduled preventive maintenance on HVAC
    - Additional insulation
    - Use of directional lighting in parking lots and outdoor areas
- 

For more information on **Blue Mountain Brewery**, see [www.BlueMountainBrewery.com](http://www.BlueMountainBrewery.com) or contact Mandi Smack at [bluemountainbrewery@yahoo.com](mailto:bluemountainbrewery@yahoo.com).

For more information on **Virginia Green** program, see [www.deq.virginia.gov/p2/virginiagreen](http://www.deq.virginia.gov/p2/virginiagreen). Click on “Restaurants” to see other Green Restaurants.



**Virginia Green** is a partnership supported by the Virginia Department of Environmental Quality, the Virginia Hospitality & Tourism Association, and the Virginia Tourism Corporation.

